



DINNER MENU

SHAREABLES

CHARCUTERIE | \$32

Selection of cured meats, locally sourced cheeses, house-made chutney, and crackers.

PEI KETTLE CHIPS | \$32

Annapolis fromage blanc, prosciutto chips, fresh herbs, and balsamic drizzle.

DIP TRIO | \$29

Spinach dip, beer-bacon-gouda dip, and lobster-crab dip, served with naan and pretzel bites.

MEXICAN STREET CORN | \$22

Grilled corn with lime crema, feta, and Tajin seasoning.

PULLED PORK SLIDERS | \$24

Chipotle BBQ sauce, grilled pineapple salsa, lime, and cilantro crema.

TUNA TATAKI | \$28

Ahi tuna with ginger ponzu sauce, toasted sesame, julienne green onion, and avocado wasabi aioli.

FRESH VIETNAMESE SPRING ROLLS | \$21

Shrimp, fresh vegetables, and rice noodles wrapped in rice paper with nuoc cham sauce.

WAGYU MEATBALLS | \$28

Marinara sauce, Grana Padano cheese

FLATBREADS

SMOKED SALMON | \$21

Herbed cream cheese, red onions, capers, chives, and fresh dill.

PROSCIUTTO & PEAR | \$18

Poached pear, olive oil, fontina cheese, arugula, chili flakes, fresh lemon, and honey drizzle.

APPETIZERS & SALADS

CALAMARI | \$23

Crispy fried calamari with garlic aioli and lemon wedge.

SMOKED CHICKEN WINGS | \$22

Holdanca Farms free-range wings with your choice of:

- Salt & Pepper
- Buffalo
- Honey Garlic
- Spicy Korean
- Chipotle BBQ

CHOWDER Cup | \$18 / Bowl | \$24

Lobster, halibut, scallops, and salmon in a light cream-dill broth, served with a garlic baguette.

CRAB CAKES | \$23

Cajun remoulade, baby arugula, and white balsamic vinaigrette.

CLASSIC CAESAR SALAD | \$18

Crispy prosciutto, baked Parmesan crumble, and crostini.

APPETIZERS & SALADS (CONT.)

HOT HOUSE GREEN SALAD | \$15

Mixed greens with seasonal vegetables and house vinaigrette.

LOBSTER & SHRIMP LOUIE SALAD | \$26

Fresh Atlantic lobster, black tiger shrimp, Roma tomatoes, cucumber, avocado, hard-boiled eggs, and creamy Louie dressing.

BURGERS & HANDHELDS

Served with fries or a side salad.

BEEF BRISKET SANDWICH | \$24

Slow-roasted brisket, chipotle BBQ sauce, pickled onions, and dill pickle.

MEDITERRANEAN VEG PANINI | \$19

Spinach, garlic aioli, roasted peppers, grilled zucchini, red onions, black olives, and feta.

CLASSIC NOVA SCOTIA LOBSTER ROLL | \$34

Fresh lobster meat, mayonnaise, and chives on a toasted brioche bun.

FOX HARBR BURGER | \$21

Classic style with tomato, lettuce, pickles, and chipotle mayo.

Add applewood-smoked bacon or cheddar cheese.

CHICKEN WAFFLE BURGER | \$23

Crispy buttermilk chicken breast between waffles, smoked bacon, cheddar, and maple aioli.

VEGGIE BURGER | \$19

Black bean burger topped with salsa, guacamole, and mixed greens.

ENTRÉES

PAN-FRIED COD FILET | \$36

Seasonal vegetables, spring onion, and parsley rosti potato.

FORK & KNIFE BISON BURGER | \$38

Whiskey onions, spinach, blue cheese, smoky balsamic aioli

BRAISED BEEF SHORT RIB | \$42

Garlic mashed potatoes and seasonal vegetables.

WAGYU MEATLOAF | \$38

Creamy mashed potatoes, seasonal vegetables, and mushroom demi-glaze.

DIGBY SCALLOP PENNE | \$32

Pan-seared scallops, cherry tomatoes, baby spinach, red onion, and basil pesto cream sauce.

ZA'ATAR SPICED CAULIFLOWER STEAK | \$26

Green tahini and confit cherry tomatoes.

BRICK CHICKEN | \$28

Roasted fennel, Roma tomatoes, garlic mashed potatoes, and chicken jus.

MAPLE-GLAZED PORK BELLY | \$30

Crispy pork belly, apple-fennel slaw, creamy polenta